New Zealand Food Safety
Ministry for Primary Industries
Manatū Ahu Matua

# COVID-19 Alert Level 2 & 3

# PACK 4

# Chilled / frozen food

Unite against COVID-19

Producing, processing and handling food

# Packaging and labelling

K

Know

## What do you need to know?

- Unsafe and/or unsuitable packaging can make your food and drink unsafe. You need to know that the packaging you use is suitable for use with food and drink, so it keeps your product safe.
- Not all food or drinks have to be labelled, but for those that are, the labels must meet the rules in the Australia New Zealand Food Standards Code (the Code).
- If you are providing meals expressly ordered by the customer that you deliver to them or they pick up, full labelling is not required. Otherwise full labelling is required.
- Some food or drink can become unsafe over time, even though it still might look, smell and taste OK. It's important to let your customer know when to eat your food by, by calculating the shelf-life and providing a Best Before or Use By date.
- MPI has developed a guide to help you create your food and/or drink label. Follow **'A guide to Retail Food Labelling'** www.mpi.govt.nz/dmsdocument/45145-A-guide-to-retail-food-labelling

### Package

- Only use packaging that doesn't cause, or contribute to, food or drink becoming unsafe or unsuitable.
- Check that packaging is intended for your type of foods or drink or use.

- Handle and store packaging with the same care as a food or drink, ingredient or input.

**Why is packaging important?**

- Packaging protects your food or drink from becoming unsafe or unsuitable.
- Anything that touches your packaging (i.e. bugs, chemicals or foreign matter) can make your food or drink unsafe or unsuitable.

**Labelling**

- For all food and drink you label you must meet either the rules in the Code
- If your food or drink doesn't have to be labelled or fully labelled, you must still be able to tell your customers:
  - what's in the food or drink,
  - any warning statements,
  - if the food or drink is made from or contains genetically modified ingredients or irradiated foods.

**Why is labelling important?**

- Labels allow your customers to make good and safe choices.
- Some of your customers may have medical conditions (e.g. allergies) which require them to include or avoid certain foods in their diet.
- Consistency in the layout of label (e.g. having a nutrition information panel and using minimum font sizes) can help your customers make good and safe choices.

D

Do

## What do you need to do?

### Package

- If you are packaging food or drink you must:
  - implement procedures for ensuring packaging will not cause, or contribute to, food or drink becoming unsafe or unsuitable,
  - only use packaging that is suitable for use with food and drink. Either:
    - purchase packaging labelled as being suitable for food or drink, or
    - get an assurance from your supplier that it is food grade.
  - apply the appropriate date marking, and identify whether you need to label your food or drink (Follow '**A guide to Retail Food Labelling**' www.mpi.govt.nz/dmsdocument/45145-A-guideto-retail-food-labelling).

### Label

- You must meet the rules about labelling in the Code for any food or drink you label.
- Labels **must** include:
  - name of the food or drink,
  - lot/batch identification,
  - name and address of your New Zealand or Australian business,
  - any applicable advisory statements, warning statements and declarations,
  - any conditions for storage and use,

- ingredients list,
- date marking (e.g. Use By, Best Before etc.) (not required for food or drink with a shelf-life of more than 2 years),
- net contents,
- nutrition information panel,
- information about nutrition, health and related claims (only if you've made a claim),
- information about characterising ingredients and components,
- if the product is or has been made with genetically modified foods or irradiated foods.

- Food that is sold to the directly to the consumer, or is made expressly to the order of the customer, does **not** need to be fully labelled. You can apply a label that includes:
  - ingredients list,
  - nutrition information panel,
  - information about characterising ingredients and components.

S

Show

## What do you need to show?

- Show your verifier:
  - your packaging and how you know it is safe and suitable for the foods you are packaging,
  - your food and drink labels and how you know what to put on them.

Producing, processing and handling food

# Cooling freshly cooked food

K

Know

## What do you need to know?

- You must cool food correctly, so that it does not stay in the temperature danger zone (5°C - 60°C) long enough for bugs to grow to unsafe levels.
- If you don't cool hot food quickly, bugs will grow and make your food unsafe and unsuitable.
- You don't have to follow the 2hr/4hr rule when cooling freshly-cooked food.

### Why is cooling freshly cooked food important?

- If food is not cooled properly, it might stay in the temperature danger zone (5°C - 60°C) too long allowing bad bugs to grow. This could make people sick or die.

D

Do

## What do you need to do?

- Cool food quickly to stop bugs growing or producing toxins.
- When cooling freshly-cooked food it must get from:
  - 60°C to 5°C (or below) in less than 6 hours or it must be thrown out,
  - 60°C to room temperature or 21°C (whichever is colder) in less than 2 hours, then room temperature or 21°C (whichever is colder) to 5°C (or below) in less than 4 hours.

**D**

**Do**

- Use any (or a combination) of these methods: (tick as appropriate):
  - ☐ placing your food into shallow containers,
  - ☐ using an ice bath,
  - ☐ separating your food into smaller portions,
  - ☐ placing your food in a blast chiller.
- Once your food is at room temperature or 21°C (whichever is colder), put it in the fridge or chiller.
- Check after 4 hours that food is at 5°C or below.
- Throw out any freshly cooked food which has been in the temperature danger zone for more than 6 hours.

**S**

**Show**

## What do you need to show?

- Show or describe to your verifier how you cool freshly-cooked food quickly.
- Show your verifier **records** of how you safely cool each batch of freshly-cooked food (i.e. 60°C to room temperature or 21°C (whichever is colder) in less than 2 hours, then room temperature or 21°C (whichever is colder) to 5°C (or below) in less than 4 hours).
- Write down:
  - the food,
  - date the food was cooked,
  - the time it took to cool down.